

KINGS? BRIOCHE? EPIPHANY

Ingredients (For 4 people)

- 400 g fine flour
- 20 g of fresh yeast
- 30 g caster sugar
- 1 dl tepid milk
- 5 g salt
- 150 g melted butter
- 2 beaten eggs
- 80 g Corinth raisins or chocolate chips
- 1 egg yolk for browning the pastry

Preparation:

Dissolve the yeast with the sugar in the tepid milk.

Pour the flour into a mixing bowl and form a well in the centre. Pour the milk mixture into the well, and add the salt, butter and two eggs.

Knead the dough until it is smooth, then add the raisins or chocolate chips and knead again.

Cover the dough with a tea towel and leave to double in volume at room temperature (for approximately 2 hours).

Preheat the oven to 200 °C.

Divide the dough into 8 balls of equal size. Insert the lucky charm into one of them. Arrange them close together on a parchment-lined baking sheet. Brush with egg yolk and sprinkle with pearl sugar.

Bake for 15 to 20 minutes in the middle of the oven.

